FRESCOBALDI
TOSCANA

Lamaione 2015



Formati

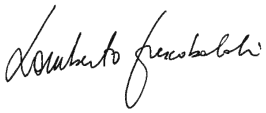
Bottle (0,75 l), Magnum (1,5 l), Double Magnum (3l)

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Toscana IGT

Full of the courage that any individual who wishes to embark on a new project possesses, we planted the first Merlot plants in the 1970s in an unusual, clay terrain. A significant challenge, which, in 1991, led to the birth of Lamaione, a solitary knight, powerful and proud in the Montalcino panorama.



Climatic trend

The 2015 season was characterised by an excellent vegetative recovery due to the abundant water reserves left by the 2014 vintage and winter accumulation. The dry and sunny spring led to the vine's continuous and regular growth. This continued into an equally hot summer that was mitigated by two perfectly timed bouts of rain in mid-August. These conditions resulted in perfect maturity, with an excellent concentration of polyphenolic substances and colour in the grapes. The season offered us Merlot grapes, from which a harmonious wine was obtained, rich in structure, with complex aromas and a lengthy ageing.

Technical notes

Ageing time: 24 months in barriques followed by a further aging period of 12 months in the bottle

Vinification and ageing

The Merlot grapes were carefully selected and harvested by hand in crates. Once the de-stemmed grapes arrived in the cellars, they were sorted manually. Fermentation was carried out in steel vats at temperatures of 28-30°C with maceration on the skins lasting approximately 3 weeks. The wine was then aged for 24 months in 80% new French oak barriques, followed by a further ageing period of 12 months in the bottle. The result of this process was a Lamaione 2015 ready to caress and pervade the palate with elegant velvety sensations.

Tasting notes

Lamaione 2015 represents a structural balance, the reflection of an extremely favourable year. Its colour is an intense ruby red, with tinges of deep violet. Its bouquet offers unique emotions: fruit is the main protagonist, with notes ranging from sweet and ripe berries (blueberry) to cherry. Tertiary toasted notes of chocolate and coffee follow. Finally, liquorice and mint stand out. The attack in the mouth is decisive, its breadth and depth well perceived; the tannic texture is dense, intense, soft and velvety. The finish is extremely long, with clear fruity sensations balanced by elegant balsamic notes.

Awards

I vini di Veronelli: Three Stars